



KIR·YIANNI

ASSYRTIKO 2015



- Name:** ASSYRTIKO 2015
Type: Dry white
Category: PGI Florina
Origin: Selected blocks of the Amyndeon vineyards
Varieties: Assyrtiko 100%
Cellaring: Fermentation in tank, maturation for 4-5 months on fine lees
Aging potential: 3-4 years
Character: Intense, with refreshing acidity and firm structure, Assyrtiko is a wine ideal for food pairings: fish fillet roasted or poached, fried cod, oven-roasted stuffed squid, pasta in white sauce, white cheeses.
Packaging: 750 ml

Vineyard

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/ha. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate. Assyrtiko is produced from young vines, 6-8 years-old.

Vinification

The grapes are cold soaked in order to maximize the extraction of aroma precursors into the must. Following racking, the must is inoculated with selected yeasts. After the end of the fermentation, the wine matures for a period of 4-5 months on fine lees, thus gaining more volume and complexity.

Technical analysis

Alcoholic volume: 12.4 %
Volatile acidity: 0,32
Total acidity: 5.8 g/lit
Active acidity (pH): 3.39
Residual sugar: 1.8 g/lit
Free / total sulfites: 8 / 35

Winemaker notes

On the nose the wine displays aromas of white fruits and flowers. On the palate, the citrus acidity balances with the warm alcohol and the round mouthfeel of the wine, and finishes with a lingering aftertaste. An Assyrtiko wine with an intense character produced from young vines growing on the mountainous vineyards of Amyndeon.

